

Chapter of the  
Enological  
Society  
of the  
Pacific Northwest

February 2013

**Y.E.S!**



*A monthly publication for members of the Yakima Enological Society*

### March Preview: Annual Y.E.S. Potluck

Calling all past Y.E.S. members, and especially Charter Members (1986), to our annual potluck and business meeting, March 13<sup>th</sup> at the Yakima Valley Museum. We wish to acknowledge you! Come for great food and wines and a guaranteed lively meeting. 😊

~ Jill Skone

### Membership Update

Y.E.S. has no new members to report this month. Membership is at 116 members. The 2013-2014 membership forms will be mailed out soon. Current membership ends 3/1/2013.

~ Gerry Amos  
Y.E.S. V.P./Membership

### Plan Ahead Y.E.S. Calendar of Upcoming Events

**March 13...**  
Annual Y.E.S. Potluck  
Yakima Valley Museum

**April 13...**  
Platinum XI Annual Dinner  
Yakima Country Club

**May 8...**  
Summer Cocktails  
Treveri Sagelands

~ Robin Kisala

## Mangia! An Italian Feast



Y.E.S. invites members and guests to celebrate midwinter with an Italian Feast on Wed., Feb. 13 at 6:30 p.m. at the Yakima Valley Museum. We'll have a sparkling greeting wine paired with a light appetizer, followed by pasta dressed in sauces red, white and green in honor of the Italian flag. Naturally, there will be plenty of garlic bread and cheese to soak up any leftover sauce, and a zesty salad to cleanse the palate. Dinner will be paired with Italian reds and whites chosen by Brad Baldwin from Stems. And for those with still some room left — we suggest wearing elastic waist pants for this event — we'll have limoncello and a light dessert. Cost is \$20 for members and \$25 for guests. Mangia! Mangia! (Eat up! Eat up!)

**Date..... February 13, 2013**

**Place .... Yakima Valley Museum**

**Time ..... 6:30 p.m.**

**Cost..... Members: \$20.00  
Non-members: \$25.00**

Registration postmarked or paid online by February 8, 2013. Phone calls only on February 11, 2013. Contact: Marie Clark at 697-3364.

~ Michelle Smith

It doesn't matter if the glass  
is half empty or half full.  
There is clearly room for  
more wine.



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*Cheers!*





**Eat this...**

**...Drink that**



*Recipe submitted by Marie Clark  
Wine suggested by Brad Baldwin*

This month's recipe, **Medjool Dates with Mascarpone & Walnuts**, was enjoyed at January's Blind Leading the Blind Event. Pair it with **Kerloo Cellars 2010 Tempranillo**. Retail \$35.00; Y.E.S. price \$28.00 at Stems in downtown Yakima.

### **Medjool Dates with Mascarpone & Walnuts**

YIELD: 24

PREP TIME: 20 minutes

#### INGREDIENTS:

- 12 Medjool dates, cut in half and pit removed
- 2 c. walnut halves, toasted
- 1 c. mascarpone cheese
- 1/4 c. crumbled Gorgonzola
- 1/4 c. sugar
- 1/4 c. brandy

#### INSTRUCTIONS:

Pulse 1 cup of the walnuts in a food processor until very fine.

In a blender, combine the mascarpone, gorgonzola, sugar, brandy and chopped walnuts; puree until smooth. Season to taste with salt and pepper. Transfer mixture to piping bag.

Fill each date half with the mascarpone mixture and top with a whole walnut. Serve at room temperature.



### **Save the date... PLATINUM XI**

Your Platinum committee has been busy with the final touches in preparation for our Eleventh Annual Platinum Tasting to be held on April 13, 2013. Last year's event was truly spectacular and we are trying hard to make this year's event even better. The list of wines—eighteen this year—and the food pairings are still being put together. This year we have six wines that won a Double Platinum award and twelve wines that won Platinum, so all of the wines for the evening are Platinum winners.

Some of the highlights of this year's event will be:

- Only one winery won two Double Platinum awards, and that was **Wild Goose** from Canada. They will be attending and bringing both of their Double Platinum winners.
- **Gehring Brothers Estate Winery** in Oliver, British Columbia, won seven Platinum awards this year and has won a total of thirty-two Platinum awards over the past twelve years, more than any other winery in the competition. They will be in attendance again this year.
- As in past years, we will have both a silent auction during the reception and a live auction during the course of the evening. Proceeds from this event again will go to wine industry scholarships at Yakima Valley Community College and WSU Tri Cities School of Enology.

Once we have finalized the wines, menu and other details we will get additional information out to you. Also, please consider upgrading this year to a winemakers table to have a special wine evening experience, including a bottle of wine to take home. The best and easiest way to get tickets will be to go to our website, [www.yakimawine.org](http://www.yakimawine.org), go to the Platinum event and click on "Brown Paper Tickets" and use your credit card.

This event is only open to members of the Yakima Enological Society and the Yakima County Club and their invited guests, so invite your friends and neighbors and enjoy one of the premier wine events in the Pacific Northwest.

~ **Chuck Johnson**

## January Recap: The Blind Leading the Blind

The Blind Leading the Blind is not about our sense of sight. Our sight and hearing skills are well developed early in life. While our senses of taste and smell are used as often as our sight and hearing, they are less developed and are not as discriminatory. How often when we lose our sense of taste do we get a device to help us out, such as glasses for sight, or a hearing aid for hearing? I bet you cannot think of such a device for tasting or smelling. If we had to depend on our sense of smell to live, perhaps we would develop the discriminatory skills necessary.

Congratulations go to John DiBari and guest Tim Alexander. They are this year's top tasters and will receive a free tasting in the near future. They accumulated 12 points out of the 18 possible points by matching the wines to the tasting notes and then deciding on the name of each varietal.

Special thanks to Ray and Sandie Menard, Jill and Don Skone, Terese Abreu, Teresa Nguyen, Tina Moberly, David Lynx, Jim Haggerty and Gerry Amos for being the first to arrive for set up or the last to leave after cleanup for the tasting.

~ Marie Clark

### These are the three flights we tasted and enjoyed:

*Whites...*

#### **Silver Lake**

2011 Roza Riesling, Rattlesnake Hills, \$9

#### **Columbia Valley Grand Estates**

2010 Chardonnay, \$12

#### **Maryhill Winery**

2010 Pinot Gris, Columbia Valley, \$12

*Light reds...*

#### **Duck Pond Cellars**

2009 Pinot Noir, Willamette Valley, \$20

#### **Kiona**

2010 Lemberge, \$12

#### **Nine Hats**

2008 Sangiovese, Columbia Valley

*Reds...*

#### **Roza Ridge**

2008 Merlot, Rattlesnake Hills, \$10

#### **14 Hands**

2010 Cabernet Sauvignon, Columbia Valley, \$12

#### **Thurston Wolfe**

2009 Burgess Vineyard Syrah, Columbia Valley, \$20

**What: Italian Feast**

**When: Wed., Feb. 13 — 6:30 p.m.**

**Where: Yakima Valley Museum**

*Yes, we'll be there...*

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Phone: \_\_\_\_\_

**Important: Please include your phone number.**

### **REGISTRATION DEADLINE**

**Postmarked by February 11, 2013**

**Or pay online with Brown Paper**

**Tickets at the Y.E.S. Website**

**[www.yakimawine.org](http://www.yakimawine.org)**

Members ----- @ \$20 = \$ \_\_\_\_\_

Guests ----- @ \$25 = \$ \_\_\_\_\_

Total Enclosed: \$ \_\_\_\_\_

**If you would like to help with this tasting, please select one of the following:**

\_\_\_ Set Up \_\_\_ Food Prep \_\_\_ Registration \_\_\_ Greeter \_\_\_ Pourer \_\_\_ Clean Up

Please clip and mail this form with your check to: Yakima Enological Society, PO Box 2395, Yakima WA 98907

**All reservations must be paid for in advance and are NON REFUNDABLE**

**Yakima  
Enological Society**

PO Box 2395, Yakima WA 98907  
Email: [contact@yakimawine.org](mailto:contact@yakimawine.org)  
Web: [www.yakimawine.org](http://www.yakimawine.org)

**Yakima Enological Society**

President: ..... Sally Baldwin  
1st Vice President:..... Gerry Amos  
2nd Vice President: ... Robin Kisala  
Treasurer:..... Jill Skone  
Secretary: ..... Dorene Boyle  
Board Members: ..... Ben Antonio  
Brad Baldwin  
Marie Clark  
Virginia Gable  
Richard Hamlin  
Julie Johnson  
Susan McPhee  
Kathy Michielsen  
Kelcy Young

**We're on the Web...  
[www.yakimawine.org](http://www.yakimawine.org)**

*This newsletter published by Jonelle Foutz,  
Write Mind, PO Box 1194, Yakima WA 98907*

**President's Corner**

**February 2013**

The beginning of the New Year always opens the door to renew our focus on fitness and flexibility. How flexible can you be when it comes to changes in the wine industry? Might it just be time for you to "Unwined?"

Let's start with the concept of wine on tap. Keg wine by the glass is growing in popularity in wine bars, steakhouses and pubs across the Northwest—brought to tap by producers such as Proletariat Wine Company and Milbrandt Vineyards of Washington, and Woolridge Creek Vineyards and Willamette Valley Vineyards of Oregon. A plus with using kegs is that they are refillable and reusable and, unlike a bottle of wine, the freshness is not compromised with the introduction of oxygen. In addition, overall costs associated with bottling, glass, cork, and transportation are also greatly reduced.

Introduction to the growing trend in Northwest cider making, which offers something of interest to every palate, is also an opportunity to broaden your tastes. Artisan cider making is expanding in Oregon, British Columbia and Washington. Frost a glass, choose a spirit to your liking and grab some cheese and crackers and indulge and discover.

For your own good health, stay flexible and 'Unwined.'



**~ Sally Baldwin, President**

# Platinum **XI** Dinner Reservation

*Saturday, April 13, 2013~ Yakima Country Club*

*6:00 pm ~ Winemakers Reception & Greeting Wines*

*7:00 pm ~ Dinner featuring five courses  
and Platinum Wines*

You may purchase tickets individually or purchase a table of ten. If you are purchasing a Winemakers table, the table will be limited to eight, as you will be seated with a winemaker and their guest (for a total of ten). You will also go home with a bottle of wine! *If you are buying a whole table, please send in the money for all of your table along with a list of the people at your table. In that way you will be guaranteed to sit together!* If you are not buying a table but would like to be seated with friends, please write their names below and we will make an effort to seat you accordingly.

- |                 |                       |
|-----------------|-----------------------|
| 1. Name: _____  | Phone or email: _____ |
| 2. Name: _____  | Phone or email: _____ |
| 3. Name: _____  | Phone or email: _____ |
| 4. Name: _____  | Phone or email: _____ |
| 5. Name: _____  | Phone or email: _____ |
| 6. Name: _____  | Phone or email: _____ |
| 7. Name: _____  | Phone or email: _____ |
| 8. Name: _____  | Phone or email: _____ |
| 9. Name: _____  | Phone or email: _____ |
| 10. Name: _____ | Phone or email: _____ |

### **Early Bird (must be postmarked by March 15)**

Regular seating - \$130/person:                      Number of Attendees: \_\_\_\_\_ @ \$130 = \_\_\_\_\_

Winemakers Table - \$150/person:                      Number of Attendees: \_\_\_\_\_ @ \$150 = \_\_\_\_\_

### **After March 15**

Regular seating - \$145/person:                      Number of Attendees: \_\_\_\_\_ @ \$145 = \_\_\_\_\_

Winemakers Table - \$165/person:                      Number of Attendees: \_\_\_\_\_ @ \$165 = \_\_\_\_\_

Total Enclosed: \$ \_\_\_\_\_

We would like to be seated with: \_\_\_\_\_

*If no seating preference is made, your seating will be assigned for you.*

Please mail this form along with your check to:  
Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907

Or, pay online with a credit card at Brown Paper Tickets.

Go to the Y.E.S. website at [www.yakimawine.org](http://www.yakimawine.org) and click on the Platinum XI link under Upcoming Events.

**All Reservations must be paid for in advance and are Non-Refundable.**